

RESTAURANT
II·II·VI
Set Menu

3 Courses \$140 pp

Wine Pairing - Introductory 55 | Premium 105

I

Oyster, Crab Tart, Kingfish Crudo

*2023 Hahndorf Hill Pinot Grigio |
NV Veuve Clicquot Yellow Label*

II

Portoro Scotch Fillet 300g

2023 Domaine A Stoney Vineyard Pinot Noir | 2024 Elanto Vineyard Pinot Noir

or

Grilled Seasonal White Fish

*2023 Patrick Sullivan 'Baw Baw Shire' Chardonnay | 2021 Domaine A 'Lady A' Fume Blanc
(salads & chips to share)*

III

Burnt Basque Cheesecake

2024 Vasse Felix Cane Cut Semillon | Penfolds Grandfather Tawny

Kindly ask our friendly waitstaff for any add-ons recommendations.

T&Cs applies

RESTAURANT
II·II·VI
Set Menu

5 Courses \$180 pp

Wine Pairing - Introductory 105 | Premium 160

I

Oyster , Crab Tart, Kingfish Crudo

NV Veuve Clicquot Yellow Label | 2017 Dom Perignon

II

Grilled Skull Island Tiger Prawns

2021 Domaine A 'Lady A' Fume Blanc | 2022 Marc Colin Bourgogne Blanc

III

Truffle Croquettes

2023 Patrick Sullivan 'Baw Baw Shire' Chardonnay | 2023 Elanto Vineyard Chardonnay

IV

Portoro Scotch Fillet 300g

2023 Domaine A Stoney Vineyard Pinot | 2024 Elanto Vineyard Pinot Noir

or

Grilled Seasonal White Fish

2023 Elanto Vineyard Chardonnay / 2023 Marc-Antonin Blain Chassagne-Montrachet

(salads & chips to share)

V

Burnt Basque Cheesecake

Penfolds Grandfather 20 yrs Tawny

Kindly ask our friendly waitstaff for any add-ons recommendations.

T&Cs applies